

beer batter breading

¾ bottle of light beer of your choice
couple of handfuls of flour
1 tbsp old bay seasoning
1tbsp garlic powder
1 onion bouillon, crumbled
1 tsp hungarian paprika
salt and pepper to taste

rhymes with vegan

combine all ingredients until desired breading thickness. you don't want it too thick or all you will taste is breading and not the food you are coating. this beer batter works great for coating and deep frying tofu, potato cakes, or veggies.